



SEA LEVEL

Home block

CHARDONNAY

2021



VINEYARD

Sea Level Vineyard

LOCALITY

Coastal Highway, Mariri,
Nelson, New Zealand

SPECIFICATIONS

Alcohol: 14.0%
Residual Sugar: 1.0g/L
pH: 3.22
Titratable Acidity: 8.0g/L

VITICULTURE

Climate:

An early budburst was followed by cooler weather over flowering. This resulted in lower yields. The weather became warm and dry over the ripening season, contributing to pristine fruit and ripe flavours.

Soils:

Gravel-threaded Moutere clay

Training:

Standard vertical trellis

Harvest Date:

Clone 548, 24th March, 2021
Clone Mendoza, 30th March, 2021

WINEMAKING

The grapes were hand-picked then whole bunch pressed. After light settling, the cloudy juice underwent a spontaneous ferment with wild yeast strains from vineyard. After a few days this ferment was transferred to French oak puncheons, 25% being new. The wine was matured in barrels for 10 months, with minimal lees stirring. Some barrels went through malolactic fermentation to aid the texture and softness of the wine, before bottling in February 2022.

TASTING NOTES

Colour:

Medium straw, with a bright clarity.

Nose:

Peach and nectarine stonefruit flavours with complexing savoury, mineral notes from the wild fermentation and barrel aging on lees.

Palate:

A full-bodied wine, with clean acidity and a rich, textural mouthfeel. A layered array of stonefruit, oak char and mineral notes persist on the lengthy, bright finish.

Cellaring:

1-5 years

Serve:

Lightly chilled

Suggested Foods:

Our chardonnay is a perfect match for Mediterranean food, poultry dishes and veal. However, the fruit weight and acid balance make it versatile with most cuisine.

Cheese Match:

Try with Brie, Camembert, Gruyere or Parmesan.

Sam Smail

28th September, 2023